

週日早午餐 SUNDAY BRUNCH

餐前包點 TO START

新鮮出爐麵包籃
招牌煙燻和牛脂麵包、夾心法式甜包卷、覆盆子牛角包
Freshly Baked Bread Basket
Signature Smoked Wagyu Fat Bread, Laminated Brioche, Raspberry Croissant

法國依思尼發酵牛油
Isigny French Cultured Butter

精選緹樹牌果醬及蜂蜜
Selection of Tiptree Brand Jams and Honey

前菜共享 STARTERS TO SHARE

新鮮即開生蠔-兩隻
發酵番茄、煙燻鯷魚油
Freshly Shucked Oysters - 2 pieces
Fermented Tomato, Smoked Bonito Oil

伊比利亞凍肉盤
18個月風乾西班牙牛肉火腿、30個月風乾西班牙橡果黑毛豬前腿
Iberico Cold Cuts
18 months Cecina de Leon Beef Ham and 30 Months "Bellota" Pork Shoulder Ham

“Les Freres Marchand” 手工芝士
塔雷吉歐、孔泰
Artisanal Cheeses from “Les Freres Marchand”
Taleggio and Comte

盛焰58凱撒沙律
牛油生菜、煙肉、鵝鶩蛋、脆麵包粒、巴馬臣芝士
Grill 58 Caesar Salad
Butterhead Lettuce, Bacon, Quail Egg, Crouton, Parmesan Cheese

胡桃南瓜湯
栗子、焦化牛油
Butternut Pumpkin Soup
Chestnut, Brown Butter

自選以下一款主菜 CHOICE OF ONE MAIN COURSE

自家煙燻牛肉班尼迪蛋酸麵包
日本水波蛋、法式白汁、炸洋蔥及香草沙律
House-Smoked Pastrami Benedict on Grilled Sourdough
with Slow-Cooked Japanese Eggs
with Béarnaise, Fried Onions and Herb Salad

荔枝木至尊烤雞
粟米糊及雜菌
Lychee Wood Grilled Chicken Supreme
Polenta and Wild Mushroom

香煎澳洲海鱒魚
烤椰菜及紅菜頭
Pan-Fried Petuna Ocean Trout
Grilled Cabbage and Beetroot

澳洲M9和牛後腹牛扒 (加 98澳門幣)
烤西蘭花苗、熱沾醬、瑞可塔芝士及杏仁
Australian M9 Wagyu Bavette (Add MOP 98)
Grilled Broccolini, Bagna Cauda, Ricotta and Almond

自選以下一款甜品 CHOICE OF ONE DESSERT

蕎麥華夫餅
楓糖漿、牛油核桃、雲呢拿忌廉
Buckwheat Waffle
Maple Syrup, Butter Pecans, Vanilla Cream

焗芝士蛋糕
蘋果及洋甘菊焦糖
Baked Cheesecake
Apple and Chamomile Caramel

帕芙洛娃焗蛋白
雲呢拿忌廉、雜莓及熱情果
Pavlova
Vanilla Bean Cream, Mixed Berry and Passion Fruit

雪糕條
烤椰子雪葩、咖啡、黑朱古力、百香果及香脆曲奇
Ice Cream Bar
Grilled Coconut Sorbet, Coffee, Dark Chocolate, Passionfruit and Crispy Cookie

果汁暢飲及一杯咖啡或茶

FREE FLOW JUICE AND A CUP OF COFFEE OR TEA

每位480 PER PERSON

加180元暢飲精選紅酒、白酒及氣泡酒
ADD MOP 180 FOR FREE FLOW SELECTED RED WINE,
WHITE WINE AND SPARKLING WINE

所有價錢以澳門幣計算及另加10%服務費
All prices are in MOP and subject to 10% service charge

週日兒童早午餐 SUNDAY KID'S BRUNCH

餐前包點 TO START

新鮮出爐麵包籃

招牌煙熏和牛脂麵包、夾心奶油蛋卷、覆盆子牛角包

Freshly Baked Bread Basket

Signature Smoked Wagyu Fat Bread, Laminated Brioche, Raspberry Croissant

法國依思尼發酵牛油

Isigny French Cultured Butter

精選緹樹牌果醬及蜂蜜

Selection of Titptree Brand Jams and Honey

自選以下一款主菜 CHOICE OF ONE MAIN COURSE

太陽蛋

香脆伊比利亞火腿烤酸麵包、嫩菠菜

Sunny-side Eggs

Grilled Sourdough with Crispy Iberico Ham, Baby Spinach

番茄巴馬臣意粉

可選擇意大利麵或通心粉

Tomato and Parmesan Pasta

with Choice of Spaghetti or Macaroni

自選以下一款甜品 CHOICE OF ONE DESSERT

肉桂吉拿棒

焦糖牛奶、朱古力醬及雲呢拿雪糕

Churros with Cinnamon

Dulce de Leche, Chocolate Sauce and Vanilla Ice Cream

時令水果盤

Seasonal Fruit Platter

果汁暢飲 FREE FLOW JUICE

每位 180 PER PERSON

所有價錢以澳門幣計算及另加10%服務費

All prices are in MOP and subject to 10% service charge

附加單點菜單 ADD ON MENU

新鮮即開生蠔 - 六隻
Freshly Shucked Oysters - 6 pieces

225

冰鎮海鮮
1隻波士頓龍蝦、2隻生蠔、2隻紅蝦、2隻北海道帶子、2隻海螺
Seafood on Ice
1 Whole Boston Lobster, 2 Oysters, 2 Red Prawns, 2 Hokkaido Scallops, 2 Whelks

698

自製醃虹鱒魚
水瓜柳、香蔥、紅蔥、蛋沙律、忌廉、檸檬及法式甜包
House Cured Salmon Trout
Capers, Chives, Shallot, Egg Mimoso, Double Cream, Lemon and Warm Brioche

138

A5和牛三文治
A5 Wagyu Katsu Sando

198

烤波士頓龍蝦
Grilled Whole Boston Lobster

338

斯內克河牧場M9和牛西冷
Snake River Farm M9 Wagyu Striploin

588

28日乾式熟成美國頂級連骨西冷
28 Days Dry-Aged USDA Prime Bone-in Striploin

758

28日乾式熟成新南威爾斯州流浪谷牧場M3安格斯戰斧扒
28 Days Dry-Aged Rangers Valley M3 Angus Tomahawk

1488